

INDIAN CORN and the products of corn will furnish food in more variety than any other grain and save sugar, save fats, save wheat and save money for every family in the land.

Karo Syrup spread on war bread is appetizing and nourishing. It takes a quarter of a pound of steak to equal in fuel value four good slices of rye bread spread with Karo.

Karo is the National syrup for griddle cakes and waffles. Good for candy making and unequaled for preserving. Mazola, the pure oil from Corn, is delicious and economical—takes the place of butter, lard and fats for cooking, and of olive oil for salads. It gives your cooking better flavor and it is easy to cook with. Can be used over and over again.

Duryeas' Cornstarch is the base of a hundred everyday desserts. You can use it with canned or preserved fruit, with jelly or with many a homemade sauce. A prime favorite in those days when desserts were expected to be nutritious as well as delicious. Now is the time to revive them. Makes

delicious gravies too.

Save

I-WNCAT
use more corn

2-Meat use more fish & beans

3-Lats
use just enough

4-SUSA1° use syrups

and serve the gause of freedom



DURYEAS'
is on the pantry
shelf of the good
cookeverywhere.
It has been considered the great
dessert maker for

seventy years.



MAZOLA
bought in larger
quantities means
a saving in price.
It will keep indefinitely under
all conditions.



KARO (maple flavor)
in the Green Can
Prepared especially for
those folks who like the
good old-fashioned maple

KARO (golden brown)
in the Blue Can
The universal household syrup for waffles,
hot biscuit, griddle cakes
and bread.

KARO (crystal white) in the Red Can The syrup for cooking and preserving. Great for

candy making.

New edition of Corn Products Cook Book is ready—FREE. Half a hundred different recipes for breads, pastries, cakes, soups, appetizing dishes for luncheon and dinner, candy and all sorts of desserts. Ask your grocer or write

Corn Products Refining Company, P. O. Box 161, New York